



*Aunt Nellie's*<sup>®</sup>

## **FESTIVE BEET & CITRUS SALSA**

**SERVES:** Makes about 2 cups (approx. 1 tablespoon per serving)

**PREP TIME:** 15 MINUTES

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### INGREDIENTS

- 1 jar (16 ounces) Aunt Nellie's Sliced or Whole Pickled Beets, drained and chopped
- 1 medium orange, peeled, seeded and diced or 1/2 cup diced, drained Mandarin oranges
- 2 tablespoons chopped green onion
- 2 tablespoons minced cilantro
- 1 tablespoon fresh lime juice
- 2 teaspoons minced fresh ginger
- 1/4 teaspoon salt

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### INSTRUCTIONS

1. Place all ingredients in medium bowl; stir gently to combine. Cover and refrigerate about 30 minutes to let flavors blend. Serve with crackers, flatbread or chips, as desired.

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**FIND IT ONLINE:**

<https://auntnellies.com/festive-beet-citrus-salsa/>

**FIND MORE GREAT RECIPES AT:**

[www.auntnellies.com](http://www.auntnellies.com)